Australian Cooking with the Weber® Q™ or baby Q™

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Thank you for choosing one of the Weber® Q™ barbecues. We know you will quickly begin to enjoy many memorable barbecued meals on your Weber Q™. To help you get started we've included this Weber Q™ cooking guide. It includes some of our favourite recipes. To get the best results, you need to use the correct heat settings as shown in the barbecuing and roasting instructions. In addition to the recipes you'll find a 'barbecuing and roasting guide' on the last few pages. This provides an estimate of the cooking times for many of the dishes you may like to try.

If you need advice or would like some help you can either call us on 1300 301 290 or e-mail us at custserv@weberbbq.com.au. You'll find that the people in our company will go out of their way to try and help you.

If you would like more information about any of our barbecues or accessories, visit our website at www.weberbbq.com.au.

Thank you again, and happy Weber-Q-ing.

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How to get the best from your Weber® Q™ and baby Q™

Barbecuing

Where a recipe in this cooking guide requires you to 'barbecue', it is recommended that you turn the meat only once, halfway through cooking.

When you are barbecuing meat on the grill or on the breakfast plate, it is important that you pre-heat the barbecue before cooking. The instructions for pre-heating the Weber Q™ and the Weber baby Q™ follow.

Roasting

Unless otherwise specified, where a recipe in this cooking guide requires you to 'roast', it is recommended that you use the Weber roasting trivet accessory (large roasting trivet for Weber Q™ and small roasting trivet for Weber baby Q™). Using this accessory allows air to convect all around the roast for more even cooking. It also minimises scorching on the base of the roast.

To ensure the bottom of the roast is not scorched by the hot grill bars, a sheet of foil is folded to produce a 'heat-shield' of double thickness. (Double thickness creates an air gap between the two layers of foil which assists insulation.) This foil lies on the cooking grill directly below the roasting trivet (see picture next column).

When you are roasting meat you must also pre-heat the barbecue. The instructions for pre-heating the Weber Q™ and the Weber baby Q™ follow.

See how the foil is double-folded so that it is wide enough to cover that part of the cooking grill that forms the roof over the burner.

Cooking on the Weber Q™

Pre-heating and Barbecuing

To pre-heat your Weber Q™, open the lid,

unfold the work surfaces, and turn the burner control knob to START/HI (A). Press the red ignition button to light the barbecue. Once alight, allow the gas to run for 10 minutes with the lid closed. Your Weber Q™ is now pre-heated and ready for barbecuing. Leave the burner setting on START/HI throughout the barbecuing process.

Pre-heating and Roasting

To pre-heat your Weber Q™, open the lid, unfold the work surfaces, and turn the burner control knob to START/HI (A). Press the red ignition button to light the barbecue. Once alight, turn the gas down to LOW (B) and allow the gas to run for 10 minutes with the lid closed. Your Weber Q™ is now pre-heated and ready for

roasting. Set the gas control knob to a higher setting once you have placed your roast inside. The setting (C) has proven to be a pretty good guide. Remember, there is no need to turn the meat when roasting, so try not to open the lid unnecessarily. (See also helpful hints, right.)

Cooking on the Weber baby Q™

Pre-heating and Barbecuing

To pre-heat your baby Q™, open the lid and turn the burner control knob to START/HI (A). Press the red ignition button to light the barbecue. Once alight, allow the gas to run for 10 minutes with the lid closed. Your baby Q™ is now pre-heated and ready for barbecuing. When you are ready to cook your food, make sure that you turn the heat setting down (B).

Pre-heating and Roasting

To pre-heat your baby Q™, open the lid and turn the burner control knob to START/HI (A). Press the red ignition button to light the barbecue. Once alight, turn the gas down to LOW (B) and allow the gas to run for 10 minutes with the lid closed. Your baby Q™ is now pre-heated and ready for roasting. You can now place your meat inside the baby Q™. You will not need to set the gas control knob to a higher setting - leave the gas on LOW throughout the roasting process.

Remember, there is no need to turn the meat when roasting, so try not to open the lid unnecessarily. (See also helpful hints, below.)

Helpful hints for the Weber Q™ and baby Q™

Always cook with the lid closed

No matter whether you are cooking a roast, a barbecue or breakfast on the plate, always cook with the lid closed. Why? Firstly, cooking with the lid closed creates natural convection of the air inside the barbecue. This results in more even cooking with more natural juices retained.

Secondly, you will achieve outstanding barbecue flavour that you can't get by cooking with the lid open. This is produced when flavour-giving barbecue smoke is convected all around the meat.

Thirdly, cooking times are greatly reduced (about half of what you might expect on an open barbecue), which means you can barbecue the same amount of food in half the time.

Lastly, it's far more convenient and economical. Because less gas is required to cook foods, you don't need to fill the gas bottle anywhere near as often (a 9kg gas bottle will last for over 40 hours of cooking).

Use 'natural convection' to get the best results.

Remember, these barbecues rely on natural convection to cook food perfectly. To

assist convection, try not to cover more than two thirds of the cooking grill at one time. Whilst they will cook with the whole cooking surface covered, the results are far better if you barbecue in two or three batches when feeding a crowd.
When roasting, make sure the height of your food fits inside with the lid closed. To allow the air to convect properly you should use an accessory roasting trivet and make sure you have at least 25mm clearance between your food and the lid. As a guide, a number 13 or 14 chicken, a small leg of lamb or a part of a fillet of beef are all okay.

How often should you turn the meat?

Your Weber Q™ will produce the most impressive food when you let the 'convection process' do its work with minimum interruption. For this reason, resist the temptation to continually turn the food. Each time you turn the food you have to raise the lid, allowing the hot air to escape. When barbecuing meat, outstanding results are achieved if you use tongs to turn the meat (once only) half-way through the cooking time. Roasts, on the other hand, should never need turning.

Meat thermometer

When cooking larger cuts of meat or roasts it's nice to know when the meat is cooked properly. You can do this by inserting a meat thermometer into the centre of the meat. Do this at about the time you think it should be cooked. Just follow the directions supplied with the thermometer and you will be able to tell when your meat is cooked to your liking. Gone are the days when you have to hack into the meat to see if it is cooked.

Using sauces and glazes

Only apply sauces or glazes that have a high sugar content during the last 10–15 minutes of cooking. If applied too early they will spoil the food, because the sugar in the glaze will caramelise and turn black.

Troubleshooting

Problem. Meat tastes stewed and lacks expected barbecue flavour.
Solution. Temperature is not hot enough. Make sure that you pre-heat your barbecue as directed under 'barbecuing' on page 1. Always cook all food with the lid closed.

Problem. Food does not cook in the estimated cooking time.
Solution. Temperature is not hot enough. Make sure that you pre-heat your barbecue as directed under 'barbecuing' on page 1. Always cook all food with the lid closed.

Problem. Strong wind blows gas out.
Solution. Turn off gas and allow 5 minutes before relighting. If possible move your barbecue to a position that is protected from the wind. If this is not possible face the front of your barbecue into the wind, so that the wind cannot blow into the barbecue through the air-vents on either side.

Problem. The gas will not relight after you've been cooking.
Solution. The barbecue needs to cool down a bit, so that the gas is not carried away from the igniter by heat rising. Turn

off the gas and allow 5 minutes before relighting.

Problem. Gas doesn't travel all the way around the burner, therefore, not producing even heating of the grill.
Solution. Hole(s) in the burner tube are blocked by something that has fallen from above. This can happen if the barbecue is not sitting on a flat surface. Lift out the cooking grill, and use a paper clip or safety pin to clean out any residue from the burner holes.

Problem. Black residue from the cooking grill sticks to the meat.
Solution. Ensure that the cooking surface is clean before you start barbecuing. A quality grill brush will remove the stubborn residue, while hot water and detergent will remove the barbecue grease.

Practise Weber Q™ safety

• Follow the instructions in your Weber Q™ or baby Q™ owner's manual for safe lighting and operating your barbecue.
• Keep your barbecue at least 60cm from any combustible materials, including your house, garage, deck railing, etc.
• Never use a barbecue indoors – that includes a garage or enclosed patio.
• Never use a barbecue on a table or stand that wobbles, leans, or is in any way unstable.
• Keep sleeves and garments at a safe distance from the heat.
• If for some reason you ever have a fat fire turn off the gas at the bottle and close the lid then stand away. Never pour water on a fat fire.
• Keep children and pets a safe distance away from the barbecue when it is hot.
• When you've finished cooking, turn off the barbecue at the burner control and at the gas bottle.
• Before you start cooking check and empty any accumulated fat from the aluminium tray located below the barbecue.

Food Safety

• Wash your hands thoroughly with soap and hot water before starting any meal preparation and after handling fresh meat, fish, or poultry.
• Thoroughly defrost foods in the refrigerator, not on the bench top.
• Use a clean spatula or tongs to remove food from the barbecue.
• Never place cooked food on the platter that was used to carry the uncooked food to the barbecue.
• Always cook minced meats until they are at least medium (71°C internal temperature) and poultry until well done (77°C).

Cooking times

In this cooking guide each recipe has the estimated cooking time included. In addition the last six pages are a general guide to help you with cooking times for other cuts and thicknesses of meat.
Barbecuing and roasting times listed in this guide are approximate. You may have to allow more time or use more heat on cold or windy days.
Try using a timer; you'll find it really handy. It'll give you a reminder when your barbecue is pre-heated, when your meat needs turning and when the meat is cooked.

Meatballs on a Stick

Barbecue

Makes 25 to 30 small meatballs

For the meatballs:
340g minced beef
230g minced pork
⅓ cup breadcrumbs
3 tablespoons milk
3 tablespoons finely chopped fresh Italian parsley
1 egg
2 teaspoons Dijon mustard
½ teaspoon finely chopped fresh thyme
½ teaspoon dried onion flakes
½ teaspoon salt
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce

For the sauce:
⅓ cup tomato sauce
2 tablespoons mayonnaise
½ teaspoon red wine vinegar
Salt to taste
Extra-virgin olive oil

In a medium bowl, combine all of the meatball ingredients. Using your hand, gently mix until the ingredients are evenly distributed. Wet your hands with cold water and shape the meat into balls, each about 25mm in diameter. Be careful not to overwork the meat. Cover with plastic wrap and refrigerate for about 45 minutes, or until very cold.

In a small bowl whisk together the sauce ingredients.

Lightly brush or spray the meatballs with oil. Barbecue until the meat is thoroughly cooked but not dry, 3 to 4 minutes each side. Arrange the meatballs on a serving platter with toothpicks. Serve warm with the sauce.

Glazed Racks of Lamb

Roast on Roasting Trivet.

Butcher-prepared lamb racks, 3-4 chops each
Salt and pepper to taste

For the glaze:
½ cup of marmalade
1 teaspoon dry English mustard

Protect the ends of the bones with foil.
Season the racks with salt and pepper to taste. Place them on the roasting trivet and barbecue over Low heat.

Place the marmalade and mustard in a saucepan and heat, stirring until the marmalade becomes a thick liquid. Cook the lamb for 35 to 45 minutes and then thickly brush it with the glaze. Cook for a further 10 minutes or until cooked to your liking, and serve.

Fillet Steaks with Lemon-Parsley Butter

Barbecue

Fillet steaks, about 25mm thick (one per person)
Extra-virgin olive oil
½ teaspoon salt
½ teaspoon freshly ground black pepper

For the butter:
4 tablespoons unsalted butter
1 tablespoon finely chopped fresh Italian parsley
1 teaspoon fresh lemon juice
¼ teaspoon grated lemon zest
¼ teaspoon salt
¼ teaspoon freshly ground black pepper

Lightly brush or spray both sides with oil. Season evenly with the salt and pepper. Barbecue the steaks for 4 to 5 minutes each side, or until they are cooked as desired. Transfer each steak to a serving plate and place a tablespoon of the butter on top to melt.

Using the back of a fork, mash the butter ingredients together and stir until evenly mixed. Cover and refrigerate the butter mixture until ready to serve.

Two-Step Pork Chops

Barbecue

Pork loin chops, about 15-20mm thick (trimmed of rind and excess fat)

For the marinade:
¼ cup tomato sauce
2 tablespoons apple juice
2 tablespoons extra-virgin olive oil
2 tablespoons red wine vinegar
1 tablespoon Worcestershire sauce
2 teaspoons minced garlic
1 teaspoon Tabasco sauce
1 teaspoon chilli powder
½ teaspoon salt

Place all marinade ingedients into a medium bowl and whisk.

Place the pork chops in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal it tightly. Turn the bag several times to distribute the marinade, and refrigerate for 2 to 4 hours.
Remove the chops from the bag and discard the marinade. Barbecue the chops for 5 to 7 minutes each side, or until no longer pink in the centre.

Prawn Satay with Peanut Dipping Sauce

Barbecue

20 large green prawns (about 450g), peeled and de-veined
1 tablespoon vegetable oil
¼ teaspoon chilli powder
¼ teaspoon curry powder
¼ teaspoon freshly ground black pepper
⅛ teaspoon salt

For the sauce:
1 tablespoon vegetable oil
1 tablespoon minced garlic
1 tablespoon minced ginger
¼ cup smooth peanut butter
1 tablespoon soy sauce
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce (or more, to taste)
1 tablespoon fresh lime juice

In a small saucepan, warm the oil over medium-high heat. Add the garlic and ginger and cook until fragrant, about 1 minute, stirring occasionally. Add ½ cup of water, followed by the peanut butter, soy sauce, pepper, and Tabasco sauce.
Whisk until smooth. When the sauce comes to a simmer, remove it from the heat. Just before serving, reheat the sauce over medium heat and add the lime juice, and 2 to 3 tablespoons of water, whisking vigorously to achieve a smooth consistency.

Lightly brush or spray the prawns with oil. Season with the chilli powder, curry powder, pepper and salt. Thread the prawns onto skewers, either one per skewer for hors d'oeuvres or four per skewer for a main course. Barbecue for 1 to 3 minutes each side, or until opaque. Serve with the peanut dipping sauce.

Salmon with Thai Cucumber Relish

Barbecue

Salmon steaks, 150g to 200g each and 20mm thick
3 tablespoons Asian (toasted) sesame oil
Freshly ground black pepper

For the relish:
2 tablespoons fresh lime juice
1 tablespoon fish sauce
1 tablespoon soy sauce
1 tablespoon sugar
1 tablespoon finely chopped fresh mint
1 tablespoon finely chopped fresh coriander
1 teaspoon minced fresh chilli
½ teaspoon minced garlic
1 cup finely chopped or thinly sliced cucumber

In a medium bowl, whisk together all the relish ingredients except the cucumber. Add the cucumber, stir well, and allow to stand at room temperature for at least 15 minutes.

Lightly brush or spray the salmon all over with oil. Season with pepper to taste. Barbecue the salmon for 4 to 5 minutes each side, or until opaque throughout. Serve with the relish spooned over the top.

Sunday Breakfast

Barbecue on Breakfast Plate

Eggs
Bacon rashers
Sausages (optional)
Tomato halves

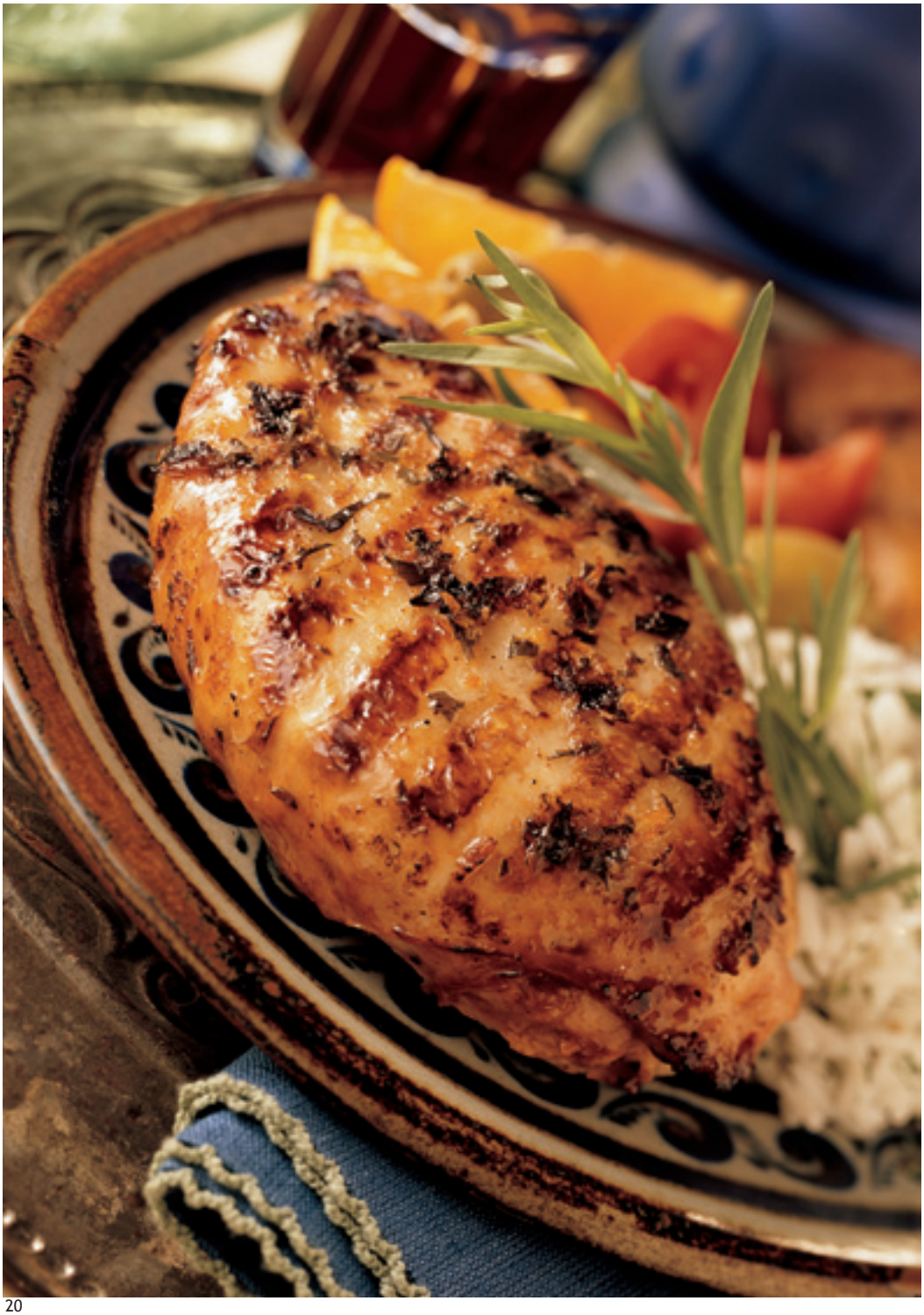
You will need an oiled breakfast plate (accessory). If cooking sausages place them on the pre-heated breakfast plate for 6-8 minutes with the lid down. Turn them only once or twice. Cook the bacon with the tomato halves (flat-side down). Add the eggs and continue cooking for 3-4minutes, or until the eggs are cooked to your liking.

Roast Chicken

Roast on Roasting Trivet.

Number 13 or 14 chicken
Oil
Salt and pepper to taste

Wash the chicken thoroughly and pat it dry. Tuck the wings behind the back. Brush the chicken with oil and season with salt and pepper.
Place the chicken on the roasting trivet inside the barbecue and cook, with the lid down for 1 to 1½ hours (smaller chickens require less cooking time). The chicken will be juicy and golden brown with crispy skin. Serve it with your favourite gravy and vegetables.



Spanish Chicken Breasts Marinated in Citrus and Tarragon

Barbecue

Boneless chicken breasts (with skin)

For the marinade:
¼ cup extra-virgin olive oil
¼ cup roughly chopped fresh tarragon
2 tablespoons white-wine vinegar
Zest and juice of 1 orange
Zest and juice of 1 lemon
2 teaspoons salt
1 teaspoon minced garlic
1 teaspoon grated ginger
½ teaspoon chilli powder
½ teaspoon freshly ground black pepper

Place all marinade ingedients into a medium bowl and whisk.

Rinse the chicken breasts under cold water, place them in a large, resealable plastic bag, and pour in the marinade. Press the air out of the bag and seal tightly.
Turn the bag several times to distribute the marinade, place the bag in a bowl, and refrigerate for 3 to 4 hours.
Remove the chicken breasts from the marinade and reserve the marinade. Pour the marinade into a small saucepan and boil for a minute.
Barbecue the breasts, skin side down first, for 5 to 6 minutes each side, or until the meat is firm and the juices run clear. Baste with the boiled marinade once, halfway through cooking.

Aussie Roast Lamb Greek-Style

Roast on Roasting Trivet.

1 Leg of Lamb (approx 1.8kg), boned and opened out flat
2 cloves of garlic, peeled and cut into slivers
Sprigs of rosemary
½ lemon
salt and pepper

Skewer right through the lamb lengthways with 2 or 3 skewers this will help prevent the meat from curling during cooking.
Turn the skewered lamb over so that the skin side is facing up. Make incisions all over the surface of the meat on the skin-side.
Insert one sprig of rosemary and one sliver of garlic into each incision. Squeeze lemon juice and smear all over the skin. Sprinkle with salt and pepper to taste.
Roast the lamb, skin side up, for 55-65 minutes.
To carve remove the skewers and cut across the skin into thin slices. Decorate with sliced lemon, rosemary and Greek olives.

Apples Barbecued in Parchment Paper

Roast (use roasting temperature on page 2 without trivet or foil)

2 Granny Smith apples
⅓ cup sultanas
¼ cup pure maple syrup
2 teaspoons light brown sugar
½ teaspoon ground cinnamon
2 tablespoons unsalted butter

Quarter the apples through the core. Remove and discard the core, then cut each quarter into thin slices. Place the slices into a bowl. Add the sultanas, maple syrup, sugar, and cinnamon. Stir to combine.

Cut four pieces of baking paper, about 30cm by 38cm each. Spoon one-quarter of the apple mixture into the centre of each piece of paper and dot with one-quarter of the butter.
Bring the two long ends of each paper together and fold them over several times to seal the top of the packet. Twist the other two ends of the papers in opposite directions to close the packets.
Cook the packets directly on the grill for about 10 minutes. Serve in packets or pour the apple mixture from each packet into a separate bowl. Serve with ice cream, if desired.

Barbecuing and Roasting Guide

The following cuts, thicknesses, weights, and barbecuing times are meant to be guidelines rather than hard and fast rules. Cooking times are affected by such factors as altitude, wind, outside temperature, and how well done you like your meat. Cooking times for beef and lamb are for medium unless otherwise noted. Let roasts and larger cuts of meat rest for 5 to 10 minutes before carving.

Beef

Steak: rump, porterhouse, fillet, T-bone, or sirloin (medium)	
12mm thick	barbecue 2½ to 3 minutes per side
20mm thick	barbecue 3 to 4 minutes per side
25mm thick	barbecue 4 to 5 minutes per side
25mm to 40mm thick	14 to 16 minutes (total) barbecue 5 minutes per side and roast 2-3 minutes per side
Roast fillet of beef (70 to 80mm thick)	
Roast	roast 40 to 60 minutes on roasting trivet
Rib roast (90 to 100mm thick)	
Roast	roast 1¼ – 1¾ hours on roasting trivet (Cook bone side down)
Veal loin chop	
25mm thick	barbecue 5 to 6 minutes per side
Kabob	
25mm to 30mm cubes	barbecue 5 to 6 minutes per side
Minced beef patty	
20mm thick	barbecue 4 to 5 minutes per side

Game

Quail, whole	
150g	roast 15 to 20 minutes on roasting trivet
Duck, whole	
2kg to 2.5kg	roast 1½ to 2 hours on roasting trivet
Duck breast, boneless	
200g to 230g	roast 10 to 15 minutes on roasting trivet

Pork

Chops: loin	
12mm to 15mm thick	barbecue 4 to 6 minutes each side
Spare ribs	
12mm to 15mm thick	barbecue 4 to 6 minutes each side
Rolled loin roast	
1.5kg to 2.5kg	roast 1¼ to 1¾ hours on roasting trivet (first 20 minutes on higher setting)

Denotes cuts of meat that (due to their larger size) can only be cooked on Weber Q™.

Lamb

Chops: loin or chump	
12mm to 15mm thick	barbecue 4 to 6 minutes each sidet
Leg of lamb	
1.5kg to 2kg	roast 1½ to 2 hours on roasting trivet
2kg to 2.5kg	roast 1¾ to 2¼ hours on roasting trivet
Rack of lamb	
450g to 650g	roast 35 to 45 minutes on roasting trivet

Poultry

Chicken breast	barbecue 5 to 6 minutes each side
Chicken thigh	roast 50 to 60 minutes on roasting trivet
Chicken, whole	
1.3kg to 1.4kg	roast 1 to 1½ hours on roasting trivet
Chicken, half	
570g to 650g	roast 50 to 60 minutes on roasting trivet
Rolled turkey breast	
1.5kg to 1.8kg	roast 1¼ to 1¾ hours on roasting trivet

Fish and Seafood

Fish: fillet or steak	
6mm to 13mm thick	barbecue 3 to 5 minutes
13mm to 25mm thick	barbecue 3 to 5 minutes each side
25mm to 32mm thick	barbecue 5 to 6 minutes each side
Fish, whole	
450g	roast 15 to 20 minutes on roasting trivet
900g to 1.2kg	roast 20 to 30 minutes on roasting trivet
Prawns	barbecue 1 to 3 minutes each side
Scallop	barbecue 3 to 6 minutes
Mussel	barbecue 5 to 6 minutes (discard any that don't open)
Oyster in shell	barbecue 3 to 5 minutes

Fruit

Apple thick rounds	barbecue 4 to 6 minutes
Banana halved lengthwise	barbecue 6 to 8 minutes
Peach, pit removed halved lengthwise	barbecue 8 to 10 minutes
Pear halved lengthwise	barbecue 10 to 12 minutes
Pineapple rings	barbecue 5 to 10 minutes

Note: Barbecuing times for fruit will vary with ripeness.

Denotes cuts of meat that (due to their larger size) can only be cooked on Weber Q™.

Barbecuing Guide (cont)

Vegetables

Artichoke:	
Whole	Steam 20 to 25 minutes; cut in half and barbecue 8 to 10 minutes
Asparagus	barbecue 6 to 8 minutes
Capsicum:	
whole	barbecue 10 to 12 minutes
halved or quartered	barbecue 6 to 8 minutes
Chilli	barbecue 7 to 9 minutes
Corn:	
husked	barbecue 10 to 12 minutes
in husk	barbecue 25 to 30 minutes
Eggplant:	
sliced	barbecue 8 to 10 minutes
halved	barbecue 12 to 15 minutes
Garlic	
whole	roast 45 to 60 minutes
Green bean	
whole	barbecue 8 to 10 minutes
Leek	barbecue 14 to 16 minutes
Mushrooms	barbecue 8 to 12 minutes
Onion	
thickly sliced	barbecue 8 to 12 minutes
Potato:	
whole (small)	roast 45 to 60 minutes
thickly sliced	barbecue 14 to 16 minutes
Potato: new	
halved	barbecue 20 to 25 minutes
Pumpkin	
half small butternut	roast 50 to 60 minutes
small pieces	barbecue 45 to 60 minutes
Sweet potato:	
whole	roast 50 to 60 minutes
thickly sliced	barbecue 8 to 10 minutes
Tomato: garden	
thickly sliced	barbecue 2 to 4 minutes
halved	barbecue 6 to 8 minutes
Tomato: roma	
halved	barbecue 6 to 8 minutes
whole	barbecue 8 to 10 minutes
Zucchini:	
thickly sliced	barbecue 6 to 8 minutes
halved	barbecue 6 to 10 minutes

Weber® Q™ and Weber baby Q Accessories

Mobile Trolley

In the upright position (below) it's just the right height for cooking; in the folded position it creates a mobile trolley; and in the collapsed position it's easy to transport or store

Stainless Steel Tools

Dishwasher proof tongs and spatula are for use with both Weber Q and Baby Q. A special feature for Weber Q owners is the way they clip under the folding side-tables, so that they can be stored away under the lid when not in use.

Vinyl Covers

Keep your Weber Q or Baby Q clean and dust free with a fitted heavy-duty cover.

Rolling Duffle Bags

Carry it or roll it. Your heavy-duty rolling duffle bag has large handles on the top and sides, and wheels on the bottom.

Breakfast Plate

Perfect for bacon, eggs, sausages and pancakes. Great for camping or a champagne breakfast.

Roasting Trivet

Enjoy juicier, more succulent roasts. The Weber roasting trivet creates natural convection, allowing super-heated air to circulate all around the meat.

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For consumer information, wholesale inquiries and orders, phone 1300 301 290. To learn more or to register your Weber® barbecue online, visit www.weberbbq.com.au

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The Q™ design is covered by a number of design patents and has many other patents pending on various aspects of the barbecue's technology. An application to register the 'Q' logo has been filed and approved for publication.

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